

Why Work as a... Commis Chef

A solution for your training needs and career progression

ROLE OVERVIEW

Commis chefs may work in different types of organisations such as restaurants, hotels, care homes, hospitals, military establishments and cruise ships. The broad purpose is to support the kitchen in providing the culinary offer by preparing, cooking and finishing a range of food items whilst rotating around each section of the kitchen. Commis chefs will work as part of a kitchen brigade.

KEY POINTS

- **Level:** 2
- **Duration:** 12 months + End Point Assessment
- **Entry requirements:** You may be required to undertake training in maths and English. See [HERE](#) for more information
- **Career progression:** This apprenticeship can lead to Chef de Partie, Senior Production Chef, and Senior Culinary Chef standards

KNOWLEDGE REQUIREMENTS



- The factors which influence the types of food items and menus offered by the business
- How to undertake set up, preparation and cleaning tasks to organisational standard whilst working in a challenging, time-bound environment
- The principles of basic food preparation and cooking; taste, allergens (including intolerances), diet (including religious, cultural and medical) and nutrition
- Finishing methods for all food groups including resting, garnishing, adding sauce, glazing, gratinating, piping, filling, decorating, dusting, dredging, decorating
- The importance of following legislation and regulations and consequences of failing to meet them
- Basic costing and yield of dishes and the meaning of gross profit

SKILL REQUIREMENTS



- Prioritise tasks, ensuring food items meet the required quality standard and in the required time frame
- Use correct knives and knife skills when preparing food and use the correct equipment when preparing, cooking and finishing food
- Apply correct preparation and selection methods when using fresh produce in dishes
- Work with others to ensure dishes produced are of high quality, delivered on time and to the standard required
- Effectively manage resources to meet specifications and control waste
- Follow safe systems of work reporting risks in the appropriate manner

BEHAVIOUR REQUIREMENTS



- Is enthusiastic and committed to improving and developing skills
- Has a food safety approach at all times
- Shows accuracy and attention to detail
- Works according to the values and culture of the organisation
- Is fair, consistent, reliable and respectful
- Leads by example to develop individual and team skills

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